Operating instructions

CombiMaster® Plus

CombiMaster – the power pack

Dear user,

Congratulations on your decision to purchase a CombiMaster® Plus!

The new CombiMaster® Plus stands for mature technology and excellent workmanship, and offers entincing functions that ensure outstanding cooking results every time: crispy crusts, succulent roasts, intensive flavors and colors. The rotary button operation is easy, clear and robust. Your CombiMaster® Plus will give you many years of reliable service in your kitchen.

We give a 24 month warranty calculated from the date of initial installation, providing you have filled in the warranty registration for your appliance completely and correctly. You can do this conveniently online at www.rational-online.com/warranty or using the enclosed postcard. The warranty excludes glass damage, light bulbs and seals as well as damage caused by improper installation, use, maintenance, repair or descaling.

Happy cooking!

Your
RATIONAL AG

Our Technical Customer Support Service can be reached 7 days a week on: 866-891-3528. For any queries relating to use please ring the RATIONAL Chef&Line: 866-306-CHEF (2433)

We reserve the right to make technical changes in the interest of progress!

Dealer:	**Installer:**
	installed on:

Unit number:

Info

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Info Explanation of the pictograms

Danger!

Imminently hazardous situation, which, if not avoided, will result in severe injuries or death.

Warning!

Potentially hazardous situation that may result in severe injury or death.

Caution!

Potentially hazardous situation that may result in severe injury or death.

Corrosive substances

Risk of fire!

Risk of burns!

Please note:
Damage may be caused if this is ignored.

Handy tips for everyday use

Info Initial start-up

During initial start-up of your new device, you will be requested to start an automatic one-off self-test. This self-test takes about 45 minutes and is used to adapt the device to the specific environmental conditions. Please note the following:

- For the self-test to be carried out, all the packaging materials must be have been removed from the device; check the grid shelves and the air baffle for a correct fit.
- The device must be connected in accordance with the installation instructions.
- For unit size 6x1/1, 10x1/1, 6x2/1 and 10x2/1 GN, place a flat GN container with the opening facing downwards in the centre of the grid shelves.
- For unit size 20x1/1 and 20x2/1 GN place two GN-containers in the mobile oven rack. Place one flat container with the opening facing downwards in the centre in front of both the upper and lower fan wheel.

Risk of fire!

Remove the packaging material, starter kit as well as grids and containers.

The cooking cabinet door must not be opened during the self-test. Opening the cooking cabinet door will lead to abortion of the self-test. Restart the self-test by switching the device off. Always allow a hot device to cool down first. If the test is interrupted you will be requested next day by the device to start the self-test again.

step	info/button	instructions
1	door	Open the cooking cabinet door and remove packaging material, starter kit, grids and containers.
2		Insert an empty GN-tray with the opening facing downwards into the rack in front of each fan wheel. Please refer to the installation instructions for further details.
3	door	Close the cooking cabinet door to start the self-test.

Initial start-up

step	info/button	instructions
4		The following test will take place automatically. The display indicates “self” “test”.
5		The self-test is completed after approx.. 45 minutes.

Where gas appliances are used, exhaust gas measurement must always be carried out when the self-test has been completed.

Safety Instructions

Keep this manual handy so that it can always be consulted by anyone using the unit.
This unit may not be used by children or anyone with limited physical, sensory or mental abilities or a lack of experience and/or knowledge, unless these people are supervised by someone responsible for safety.
Only use your hands to operate the controls. Damage caused by using pointed, sharp or other objects will invalidate the guarantee.
We recommend regular training of your staff to avoid the risk of accident or damage to the unit. Operators must also receive regular safety instruction.

Warning!

Daily checks before switching on and use

- *Lock the air baffle at the top and bottom as per the instructions - risk of injury from the rotating fan wheel.*
- *Make sure that the hanging racks or mobile oven rack are correctly locked in place in the cooking cabinet – Containers with hot liquids can fall through or slip out of the cooking cabinet – risk of burns.*
- *Make sure that there are no cleaning fluid residues in the cooking cabinet before you start cooking with the unit. Thoroughly rinse away any residues with the hand shower - risk of chemical burns.*

Safety Instructions

Warning!

Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death. Read these operating instructions carefully before you start to use the unit.
This appliance must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous
It must not be used to cook food containing flammable materials (such as food with alcohol). Substances with a low flash point can ignite spontaneously - risk of fire.
Cleaning and descaling products and the associated accessories must only be used for the purposes described in this manual. Any other use is not intended and is therefore considered dangerous
In case of damage to the glass plate, please replace the entire plate immediately.

Safety Instructions

Warning!

Gas units only

- *If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use – Combustion gases!*
- *If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations – risk of fire. (Contact your gas fitter about this).*
- *Do not put objects on your unit's exhaust pipes – risk of fire.*
- *Do not let objects block or obstruct the area below the unit's base – risk of fire.*
- *The unit must only be used in still conditions – risk of fire.*

What to do if you smell gas:

- *Shut off the gas supply immediately*
- *Do not touch any electrical controls*
- *Make sure the area is well ventilated*
- *Avoid naked flames or sparking*
- *Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the relevant fire station).*

Warning!

Safety instructions during use

- *If containers are filled with liquid or contents which liquefy during cooking, only use rack levels at a height at which the user can see into the slide-in containers – risk of burns. There is a warning sticker enclosed with the unit. There is a warning sticker enclosed with the unit.*
- *Always open the cooking cabinet door very slowly (hot vapours) – risk of burns.*
- *Always wear thermal protective clothing to hold accessories and other objects in the hot cooking cabinet – risk of burns.*
- *The external temperatures of the unit may exceed 140 °F (60 °C). Only touch the unit at the controls – risk of burns.*
- *Hand shower and hand shower water may be hot – risk of burns.*
- *Cool-down mode – Do not use the cool down function unless the air baffle has been locked correctly – risk of injury.*
- *Do not touch the fan wheel – risk of injury.*
- *Cleaning - Aggressive chemical fluid - Risk of chemical burns.*
- *Always wear the correct protective clothing, safety goggles, gloves and facemask during cleaning. Follow the safety instructions in the “Manual cleaning” section.*
- *Do not store highly flammable or combustible materials near the unit – risk of fire.*
- *Apply the parking brakes on mobile units and mobile oven racks when these are not being moved. Racks could roll away on uneven floors – risk of injury.*
- *If mobile oven racks are used, you must always apply the container lock. Cover any containers with liquids to prevent the hot liquid spilling out – risk of burns.*
- *The transport trolley must be correctly fixed to the unit when you load and remove the mobile plate rack or mobile oven rack – risk of injury.*
- *Mobile oven racks, mobile plate racks, transport trolleys and units on casters can tip over when being moved over an inclined plane or threshold – risk of injury.*

Liability

Installations and repairs that are not carried out by authorised specialists or using genuine spare parts, and any technical change that is not approved by the manufacturer will invalidate the manufacturer's warranty and product liability.

Care, inspection, maintenance and repair

our unit must be cleaned every day to maintain the high quality of the stainless steel, for hygiene reasons and to avoid operating faults. To do this, follow the instructions in the “Cleaning” section.

Warning!

If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire - Risk of fire.

- *To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in steaming mode.*
- *Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.*
- *Do not clean unit with high pressure cleaner.*
- *Do not treat the unit with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the units might discolour.*
- *Only use cleaning agents made by the unit manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.*
- *Do not use scouring products or scratchy cleaning agents.*
- *Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.*

Care, inspection, maintenance and repair

Warning!

Servicing the incoming air filter. The device automatically recognises when the air filter is soiled. You receive a service message and a request to replace the air filter when the air filter is soiled. The unit must not be operated without air filter. Please heed the following when replacing the air filter:

Unit size 6x1/1 GN, 6x2/1 GN, 10x1/1 GN und die 10x2/1 GN
Air filter part number: 40.03.461
This air filter can be replaced by the user. When the air filter is replaced, the new air filter must be inserted in the correct position. Please follow the instructions in the “Maintenance” section on how to replace the air filter.

Unit size 20x1/1 GN und die 20x2/1 GN
This air filter can only be replaced by an authorised service partner.

Warning! *The device’s water jet protection is only guaranteed with the filter and cover completely mounted.*

Inspection, maintenance and repair

Danger - high voltage!

- *Inspection, maintenance and repair work may only be carried out by trained technicians.*
- *The unit must be disconnected from the power supply on site for cleaning, inspection, maintenance and repair work.*
- *If the unit is installed on casters (mobile versions) freedom of movement of the unit must be restricted so that energy, water and drainage pipes cannot be damaged when the unit is moved. If the unit is moved, make sure that power, water and drainage lines are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly fitted.*
- *Your unit should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.*

Info

Features

① **Unit number**
(visible only when door is open))

② **Draft diverter** (optional)
(gas units only)

③ **Interior lighting**

④ **Unit door with double glass panel**

⑤ **Door handle**
Table-top units: One-handed operation with slam function
Floor units: One-handed operation

⑥ **Unlocking device to open double glass door panel** (inside)

⑦ **Integrated and self-emptying door drip pan** (inside)

⑧ **Drip collector connected directly to unit drain**

⑨ **Unit feet** (height-adjustable)

⑩ **Rating plate**
(contains important data such as power consumption, type of gas, voltage, number of phases and frequency, as well as the unit type, unit number and option number)

⑪ **Control panel**

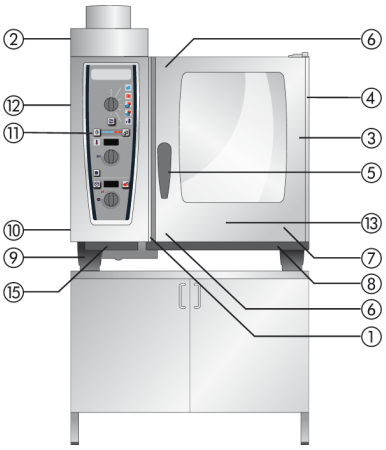
⑫ **Protective cover for electrical installation area**

⑬ **Hand shower** (optional)
(with automatic retraction system)

⑭ **Run-in guide** (table-top units)

⑮ **Air filter table-top unit** (installation area ventilation)

⑯ **Air filter floor unit** (installation area ventilation, back of the unit)



CombiMaster Plus 61 on thermocabinet

CombiMaster Plus 201

Notes on using your unit

- Avoid having heat sources (e.g. grill plates, deep fryers etc.) near the unit.
- Only use the unit in areas with a room temperature > 40 °F (> 5 °C). For ambient temperatures of less than + 40 °F (+ 5 °C), you must heat the unit to a temperature >+ 40 °F (>+ 5 °C) before starting.
- As soon as you open the cooking cabinet door, the heating and fan wheel shut down automatically. The integrated fan wheel brake becomes active and the fan wheel runs on briefly.
- A drip tray should always be inserted under the food when grilling and roasting (e.g. chicken) in order to catch the fat.
- Only use genuine heatproof accessories made by the unit manufacturer.
- Always clean accessories before use.
- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- The cooking cabinet door has a slam function; the door of the floor unit is not closed tight unless the door handle is vertical.
- For long stoppages (e.g. non-work day), shut off the water, power and gas supplies to the unit.
- This unit must not be disposed of with general waste nor can it be delivered to a local authority collecting point for used domestic appliances. We will be happy to help you with the disposal of your unit. Please contact our technical customer services by calling 08191 327333

Max. load sizes for each unit size

6 x 1/1 GN	66 lbs 30 kg	(max. 33 lbs per rack) (max. 15 kg per rack)
6 x 2/1 GN	132 lbs 60 kg	(max. 66 lbs per rack) (max. 30 kg per rack
10 x 1/1 GN	99 lbs 45 kg	(max. 33 lbs per rack) (max. 15 kg per rack)
10 x 2/1 GN	198 lbs 90 kg	(max. 66 lbs per rack) (max. 30 kg per rack)
20 x 1/1 GN	198 lbs 90 kg	(max. 33 lbs per rack) (max. 15 kg per rack)
20 x 2/1 GN	369 lbs 180 kg	(max. 66 lbs per rack) (max. 30 kg per rack)

Notes on using your unit

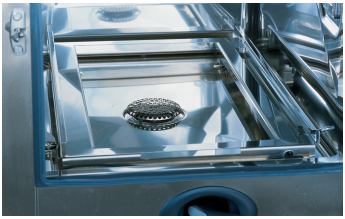
Exceeding the maximum load size can lead to damage on the device.
Please note the specifications for maximum load sizes for food in the “Manual cook book”.

Table-top units with hanging racks
(6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN, 10 x 2/1 GN)

- To remove, raise the hanging rack slightly in the middle. Pull it out of the front locking mechanism first, then the lower mechanism and finally the upper locking mechanism.
- Swivel the hanging rack to the middle of the cooking cabinet.
- Release the hanging rack from its fixing by lifting it up. Reverse the above sequence to reset.

Notes on using your unit

Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option))



- Remove the hanging rack as described above.n.
- Place the run-in rail on the fixing provided on the unit's base. Make sure it is fixed accurately in place (4 pins).
- Remember that the unit must be matched to the exact height of the transport trolley and must be levelled.
- Move the transport trolley as far as it will go on the run-in rail and make sure that the transport trolley is correctly locked on the unit.
- Push the mobile oven rack or mobile plate rack into the unit as far as it will go, and check that the locking mechanism in the unit is working correctly.
- To remove the mobile oven rack or mobile plate rack, release the locking mechanism and pull the rack out of the cooking cabinet. First insert the core temperature probe with the run-in rail in the park position.
- Make sure that the mobile oven rack or mobile plate rack is securely locked on the transport trolley during transportation.

Working with the core temperature probe

Caution!
The core temperature probe can be hot – Risk of burns.

Always insert the core temperature probe into the thickest point on the product. Make sure that a large part of the probe needle is in the product. Insert the core temperature probe at an angle into the product. For bakery products that rise a long way during baking, position the CT probe vertically in the middle of the product.

At the thickest point

Position at an angle

Insert into several pieces of meat

Position at an angle

Notes on using your unit

Into the breast meat

At the thickest point on the product

- Always correctly position the core temperature probe in the park position provided – Risk of damage.!
- Do not let the core temperature probe hang out of cooking cabinet – risk of damage.
- Remove the core temperature probe from the food before you take the food from the cooking cabinet – risk of damage.

Working with the hand shower

- If you use the hand shower, please pull the hose at least 7.78 Inches (20 cm) out of the park position.
- You can select 2 jet strengths by pressing the control button.
- Always let the hand shower slide slowly back into the park position.

Caution!
The hand shower and water from the hand shower may be hot – risk of burns.

- If you pull hard on the hand shower and it exceeds the maximum available hose length, it will damage the hose.
- Make sure that the hand shower hose is fully rewound after use.
- You must not use the hand shower to cool the cooking cabinet. – Risk of damage to the cooking cabinet and air baffle, or of the cooking cabinet glass cracking.

Info Controls

Switch off

Steam (30 °C to 130 °C).

Dry heat (30 °C to 300 °C)

Combination of steam and dry heat (30 °C to 300 °C)

Finishing (30 °C to 300 °C)

Cool down

Programming/program start button

Humidity setting

Cooking cabinet temperature setting

Selection button for cooking cabinet temperature

Air speed

Info Controls

Cooking time setting
(0 to 23 hours 59 min)

Core temperature setting
(0 °C to 99 °C)

0:35

Cooking time/core temperature display

Selection button for cooking time/ core temperature

General notes

Operation:

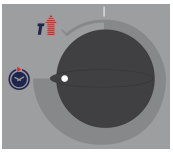
Choose the required cooking mode.

Choose the required cooking cabinet temperature.

Choose the required cooking time/core temperature. The cooking time can be set in minutes for times between 0 and 2 hours, in 5-minute intervals for times between 2 and 3 hours, in 15-minute intervals for times between 3 and 6 hours and in 30-minute intervals for times between 6 and 24 hours.

Choose the required cooking cabinet humidity using the arrow buttons.

Choose the required air speed.



Turn the selection button clockwise as far as it will go.

General notes

Notes:

The cooking mode display flashes when the cooking cabinet is too hot (see the “Cool Down” section on cooling the cooking cabinet).

Button lights up when the heating is active.

A buzzer signals the end of cooking.

Fault messages:

Low water level – Open the water tap. Display goes out after filling.

“Gas burner fault”: Press the “cooking time” button – New ignition process. If the display lights up repeatedly, inform Service!

Info ClimaPlus®

ClimaPlus® measures and regulates the humidity in the cooking cabinet. You can set the exact product-specific climate for each food in the climate window.

Steam:
The factory setting for ClimaPlus® is 100% humidity.

Dry heat:
ClimaPlus® allows you to limit the humidity in the cooking cabinet. Red bars and associated percentages show the maximum permitted humidity level in the cooking cabinet. The more red visible on the display, the drier the cabinet atmosphere and the lower the humidity level.

Steam + dry heat:
You can set the mixture of steam and dry heat. The more blue visible in the climate window, the moister the cooking cabinet atmosphere and the higher the humidity level.

Up arrow lit – moisture entering cooking cabinet.

Down arrow lit - moisture being removed from cooking cabinet.

Press the cooking time or core temperature button to display the current humidity in the cooking cabinet.

For continuous operation that is as resource-friendly as possible, we recommend using standard cooking cabinet humidity e.g. 100% for dry heat.

Overview of the cooking modes

“Steam” cooking mode (86 °F - 266 °F / 30 °C to 130 °C)
The high-performance fresh steam generator with new steam control always produces hygienic fresh steam. You can cook without adding water and without waiting for the water to boil. The constant cooking cabinet temperature and the maximum steam saturation guarantee a uniform and very gentle cooking process. Appetising colours, bite and retained nutrients and vitamins are guaranteed, particularly for vegetables. This cooking mode is ideal for stewing, blanching, steaming, poaching, simmering, making stock and soaking.

“Dry heat” cooking mode (86 °F - 572 °F / 30 °C to 300 °C)
The hot air circulated at high speed flows around the food from all sides. The meat protein sets immediately, so it remains wonderfully succulent on the inside. Constant hot air at up to 300 °C is not simply a technical detail; the necessary reserve power is there even for full loads. This is the only way to guarantee succulent, browned pan fries, frozen convenience foods or soft bakery products.

“Combination of steam and dry heat” cooking mode (86 °F - 572 °F / 30 °C to 300 °C)
Combination mode marries all the benefits of the hot steam, such as short cooking time, minimal cooking losses, succulence, with the advantages of hot air, which is responsible for creating the intense aroma, appetising colour and crunchy crackling. This way you will avoid up to 50 % of the normal cooking losses, entirely without turning the food and with considerably shorter cooking times.

“Finishing” cooking mode (86 °F - 572 °F / 30 °C to 300 °C)
Finishing means the intentional disconnection of production and serving. From side dishes through to the complete menu, with the optimum climate you will heat the food you pre-cooked to perfection and then chilled up to serving temperature very quickly – whether it is on trays, plates or in containers. You gain flexibility and your guests enjoy the experience more, since keeping food hot for longer periods thus losing quality is now a thing of the past.

Overview of the cooking modes

“Cool down”
You can use the cool down function to cool down the heated cooking cabinet quickly and gently, e.g. for low-temperature cooking or manual cleaning.

“Programming/program start”
You use the programming function to create and save programs manually. There are 50 program slots available with up to 6 cooking steps each for repeat cooking processes. So that you can guarantee constant quality – even when you have assistants doing the cooking.

Steam mode

In the “steam” cooking mode, the steam generator generates hygienic fresh steam. You can set the cooking cabinet temperature from **86 °F - 266 °F / 30 °C -130 ℃** .
Cooking methods: Steaming, stewing, blanching, simmering, soaking, vacuum cooking, thawing, preserving

step	info/button	instructions
1		Choose the “steam” mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. “PreEH” is shown on the display. The end of preheating is indicated by an acoustic signal and “LoAd” on the display.
3		Set the required temperature. The standard value is boiling temperature.
4		Press the button to set the cooking time.
5		Set the required cooking time e.g. 1 h and 6 min. For continuous operation turn the selection button clockwise as far as it will go.
4		Or alternatively press the “core temperature” button and set the required core temperature.
5		Choose the required core temperature.

Steam mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.
- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.
- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
- When the cooking cabinet humidity is queried in steam mode, either 0% or 100% is shown. 100% cooking cabinet humidity is only indicated when sufficient steam has been produced.
- For continuous operation, please turn the selection button for cooking cabinet temperature clockwise as far as it will go.

Sample dishes

Mise en place
Tomatoes concassé, garnishes (vegetables, fruit), mushrooms, blanching juliennes and brunoises, blanching vegetables for stuffings, roulades etc., peeling onions and chestnuts, soaking pulses, blanching bacon and ham, poaching fish dishes, soups, sauces, stocks, fumets etc. pasteurising (semi-preserved foods).

Starters
Scrambled eggs, poached eggs, hard-boiled eggs, asparagus, vegetable flans, stuffed vegetables (onions, turnips, leeks, celery, etc.), galantines, fish dumplings, terrines, vacuum dishes.

Soup garnishes
Liver dumplings, spinach dumplings, maultaschen, ravioli, vegetable flan, fillings, dumplings, egg garnish/flan.

Main courses
Boiled beef, cured ham, pickled knuckle of pork, tongue, boiling fowl, turkey legs, meat in aspic, fish (salmon, sole etc.), cured ham, poultry, vacuum dishes (chicken breast, aitchbone, veal tongue), turkey fillet, chicken breasts, beef fillet, vitello sausage.

Side dishes
Risotto/rice, different types of dumplings, pasta (noodles), fresh and frozen vegetables, vegetable casseroles, potato roulade, boiled/jacket potatoes, flan, vegetable casseroles, polenta.

Desserts
Fresh or frozen fruit (e.g. hot raspberries), stewed fruit, rice pudding, crème caramel, cabinet pudding.

Steam mode

To get the most out of your appliance, check daily the types of food which can be **cooked together using “steam”** .
Remember that fish, meat, vegetables, side dishes and fruit can be cooked together (as long as they are all being prepared by the same method).
Potatoes are cooked in perforated GN containers, the perforations let the steam circulate and give faster, more intensive cooking.
Vegetable stock can be collected by inserting a container on the bottom rack.
It is better to use two shallower GN containers rather than one high one => **this reduces bulk** and avoids heavy layers of food.
Dumplings should be placed in a shallow solid GN container, not too close together.
Rice and cereals are the only foods to which you should add water: 1 part grain, 1.5 to 2 parts water.
Tomatoes are very easy to skin: “steam” for approx. 1 min, then plunge into cold water.
Approximate cooking cabinet temperatures
Soup garnishes: 167 °F - 194 °F (75 °C - 90 °C)
Fish, shellfish and crustaceans: 149 °F - 194 °F (65 °C - 90 °C)
Meat and sausages: 162 °F - 167 °F (72 °C - 75 °C)
Light meat: 167 °F - 185 °F (75 °C - 85 °C)
Dark meat: 176 °F - 194 °F (80 °C - 90 °C)
Poultry: 176 °F (80 °C)
Desserts: 149 °F - 194 °F (65 °C - 90 °C)
Seasoning
Season with care. Low cooking temperatures intensify the characteristic taste of seasonings. When vacuum cooking be sure to add the exact amount of fumet, essence or reduction!
Preserving fruit/vegetables
Cover the food with hot or cold liquid, depending on the firmness of the raw product and the type of preserve you want. The diameter of the preserving jars used should not exceed 100 mm. The cooking temperature will depend on the type of product (ripeness, size of pieces).
Approximate temperature: 165 °F -210 °F (74 °C - 99 °C).
Please note: The jars must not be closed.

Dry heat mode

In “dry heat” cooking mode, powerful heating elements heat up the dry air. You can set the cooking cabinet temperature from **86 °F - 572 °F** / **30 °C to 300 °C** . You can limit the cooking cabinet humidity if necessary.
Cooking methods: Baking, roasting, grilling, deep-frying, gratinating, glazing.

step	info/button	instructions
1		Choose the “dry heat” mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. “PreEH” is shown on the display. The end of preheating is indicated by an acoustic signal and “LoAd” on the display.
3		Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6		Set the required cooking time, e.g. 35 minutes. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the “core temperature” button and set the required core temperature.
6		Choose the required core temperature.

Dry heat mode

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.
- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.
- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
- For continuous operation, please turn the selection button for cooking cabinet temperature clockwise as far as it will go.

Sample dishes

Mise en place
Sweating bacon, roasting bones, allowing dough (yeast) to rise.

Starters
Meatballs, vegetarian bakes, vegetables au gratin, vegetable pasties, pies, sirloin, chicken wings, finger food, duck breasts, quiches, shortcrust pastry, tartlets.

Soup garnishes
Savoury straws, cheese croûtons.

Main courses
Steak, rump steak, T-bone steak, liver, rissoles, chicken breast, chicken legs, half / whole chickens, turkey, pheasant, quail, breaded meat, breaded convenience food, vegetarian cutlets, duck breasts, cutlets, pizza .

Side dishes
Potato pancakes, roast potatoes, potato gratin, rösti, baked potatoes, Idaho potatoes, potato soufflés, Macaire potatoes, duchesse potatoes.

Desserts
Sponges, marble cakes, plain cakes, fancy cakes, flaky pastry, croissants, bread, rolls, baguettes, shortcrust pastry, apple strudel, frozen bakery products (precooked).

Dry heat mode

Cooking times
Cooking times will depend on product quality, weight and height. Do not overload grids or containers so that air can circulate evenly.

General notes on pan-frying
- Preheat to as high a temperature as possible (572 °F /300 °C) to build up sufficient stored heat.
- load **as quickly as possible,** in order to minimise cabinet temperature drop.

Breaded products
all types of breadcrumb coating can be used. Browning is improved by brushing with fat or a blend of paprika and oil.
Rule of thumb: allow approx. 8 to 10 minutes per 1 cm thickness of meat
Preheat: to 572 °F /300 °C (at least until heating indicator light goes out).
Optimum cut thickness: 1.5 to 2 cm.
Accessories: Roasting and baking tray or granite-enamelled container. For even browning on the top and bottom surfaces, make sure that the slices are of the same thickness or the same size.

Gratinate
light and dark meat dishes, fish, mussels, asparagus, chicory, broccoli, fennel, tomatoes, toast.
Preheat: to 572 °F /300 °C (at least until heating indicator light goes out). Set to desired temperature after loading.
Accessories: e.g. grids or containers (20 mm) for gratinating toast, steaks and soups.

Baking
Preheat: to baking temperature. For a full load you may need to select a higher preheating temperature.
Baking temperature: approx. 68 °F - 77 °F (20 °C -25°C) lower than in a conventional oven.
For frozen convenience products preheat to 572 °F (300 °C).
Defrost frozen rolls and leave to rise for a short time.
Accessories: Use perforated Teflon-coated baking trays, baking and roasting trays or granite enamelled GN containers.

Combination mode

The two operating modes “steam” and “dry heat” are combined. This combination creates a hot humid cabinet climate for especially intensive cooking. You can set the cooking cabinet temperature from **86 °F - 572 °F (30 °C - 300 °C)** . You can set the cooking cabinet climate if necessary.
Cooking methods: Roasting, baking, finishing.

step	info/button	instructions
1		Choose the “combination” mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. “PreEH” is shown on the display. The end of preheating is indicated by an acoustic signal and “LoAd” on the display.
3		Set the required temperature.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6		Set the required cooking time. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the “core temperature” button and set the required core temperature.
6		Choose the required core temperature.

Combination mode

step	info/button	instructions

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.
- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.
- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
- For continuous operation, please turn the selection button for cooking cabinet temperature clockwise as far as it will go.

Sample dishes

Mise en place
Roasting bones.

Starters
Quiche Lorraine, vegetable soufflés, flans, moussaka, lasagne, canneloni, paella, pasta bakes.

Main courses
Roasts (beef, veal, pork, lamb, poultry, game), roulades, stuffed vegetables (peppers, aubergines, cabbage, onions, kohlrabi), vegetable gratins (cauliflower), turkey legs, stuffed breast of veal, ham with noodles, leg of pork, belly of pork, various omelettes.

Side dishes
Potato gratin, frozen products (potato turnovers etc.), potato bakes.

Desserts
Yeast dough.

Miscellaneous
Bread, rolls, pretzels (frozen dough portions).

Combination mode

Do not place joints too close together to allow even cooking.
Joints with rinds or larger joints should be steamed for approximately 1/3 of the cooking time.
Collect condensate in a container (additional rail) and make the gravy by adding it to the lightly roasted bones.

Preparing sauces
– Place a solid container on an additional rail.
– Add bones, mirepoix, seasonings to the container and roast under the meat.
– Add the collected stock.
– Braise for the duration of cooking.
– Very concentrated stock for gravies/sauces.

Roulades
are placed in solid GN container, top with hot sauce and cover with container.

Baking
Prepare yeast doughs, flaky pastry, choux pastry on baking and roasting trays.

Finishing® cooking mode

The two operating modes steam and dry heat are combined. This produces the ideal cooking climate, both preventing the food drying out and the formation of unwanted puddles. You can set the cooking cabinet temperature from **86 °F - 572 °F (30 °C - 300 °C)** .

step	info/button	instructions
1		Choose the “Finishing® " mode.
2		To preheat, turn the selection button anti-clockwise as far as it will go. “PreEH” is shown on the display. The end of preheating is indicated by an acoustic signal and “LoAd” on the display.
3		We recommend a cabinet temperature of 140 °C, but the temperature can be varied for different products.
4		Select the required cooking cabinet humidity or work with the default setting.
5		Press the button to set the cooking time.
6		Set the required cooking time. As a rule, finishing time is approx.. 8 minutes for food arranged on plates. For continuous operation, please turn the selection button clockwise as far as it will go.
5		Or alternatively press the “core temperature” button and set the required core temperature.
6		Choose the required core temperature.

Finishing ® cooking mode

step	info/button	instructions

- After preheating and loading, an acoustic signal and the 00:00 setting in the display will remind you that you still have to set the required cooking time or core temperature.
- If no further action takes place after the preheat temperature is reached, heating mode is switched off after 10 minutes.
- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.
- Finishing time will vary depending on the product, product temperature, number of plates, how full they are and the desired serving temperature.
- For continuous operation, please turn the selection button for cooking cabinet temperature clockwise as far as it will go.

Sample dishes

Starters
All types of spaghetti, canneloni, lasagne, vegetable dishes, cheese and herb noodles, quiche Lorraine, spring rolls, vegetarian cutlets, onion flans.

Main courses
All types of roast, meat loaves, bakes, ready-to-serve meals, roulades, stuffed vegetables.

Side dishes
Rice, potatoes, noodles, pasta, vegetables, soufflés, gratins.

Desserts
Strudel, hot fruit.

Finishing ® cooking mode

Finishing utensils

Porcelain plates, earthenware, glass, silverware, copper pans, stainless steel, aluminium dishes (brought in).

Banqueting service/tour groups
Reheat plates in the mobile plate rack.
– Large quantities in next to no time.
– Fast loading and unloading.
– Minimum serving times enable high hourly throughput.
– For plates up to 12.2 inches (31 cm) in diameter

Serving dishes are heated as well, storing heat until the food reaches the table.

Thermocover: for Holding short waiting periods or transporting food.

Arrange food evenly and not too closely on plates or dishes.

Before arranging vegetables and side dishes for finishing mix with a little butter or fat.

Sauces
Usually added after finishing.

Bulky items need more time to heat up.

Cool down

You have been operating your appliance at high cooking cabinet temperatures at first and then want to continue working at low cabinet temperature. You can cool the cooking cabinet down quickly but gently using “cool down”.

Warning!

- *Do not use the “cool down” function unless the air baffle has been locked correctly – risk of injury.*
- *During “cool down” the fan wheel does not switch off when the door is opened.*
- *Do not touch the fan wheel – risk of injury.*
- *During “cool down”, hot vapours emerge from the cooking cabinet – risk of burns.*

step	info/button	instructions
1		Close cabinet door.
2		Select “cool down”
3		Open the cooking cabinet door

Program mode

You use the programming function to create and save programs manually. There are 50 program slots available with up to 6 cooking steps each for repeat cooking processes. So that you can guarantee constant quality – even when you have assistants doing the cooking.

Create program

step	info/button	instructions
1		Use the selection button to set “prog/start”.
2		Select a free program slot e.g. P4.
3		The display flashes to confirm the program slot is vacant.
4		Press the button.
5		“S1” for step 1 appears on the display, and the “prog/start” button flashes.
6		Select a cooking mode e.g. “steam”.
7		Set the required temperature or work with the default setting.
9		Press the button to set the cooking time.

Program mode

step	info/button	instructions
10		Set the required cooking time
11		Press the button.
12		Select a further cooking mode e.g. “dry heat”, and this is confirmed by “S2” appearing on the display.
13		Set the required cooking time
14		Select the required cooking cabinet humidity or work with the default setting.
15		Press the button to set the cooking time.
16		Set the required cooking time
17		Or alternatively press the “core temperature” button".
18		Choose the required core temperature.

Program mode

step	info/button	instructions
19		Press the button.
20		Use the selection button to set “prog/start” to save the program.

- Activate the “prog/start” button for programming again if it has gone out.
- If you would like to keep the same cooking mode in the next program step, choose another cooking mode briefly in order to be able to start the next program step.
- Start a program with preheat (turn the selection button for cooking time anti-clockwise as far as it will go).
- When you have occupied the maximum number of steps, “----” will appear on the display. Quit by pressing “prog/start”.
- Set times or temperatures are fixed after 10 seconds. To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

Program mode

Check program

step	info/button	instructions
1		Use the selection button to set “prog/start”.
2		Choose the required program.
3		Start the program by pressing “prog/start”.

Program mode

- If the display flashes, it means the program slot is vacant.
- The remaining cooking time is shown during operation in the “cooking time/core temperature” display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.
- It is not possible to change between core temperature and cooking time or vice versa.
- Stop the program by opening the cooking cabinet door. Cancel the program by choosing a different cooking mode or switching the appliance off.
- To change the settings later, turn the selection button to the zero setting first (at the top) and then adjust the required time or temperature.

If you press the button during current operating you will change the cooking time of the current step. The new value is not saved.

If you press the button during current operating you will change the core temperature of the current step. The new value is not saved.

Program mode

Check program

step	info/button	instructions
1		Use the selection button to set “prog/start”.
2		Choose the required program.
3		Press “prog/start” to show the first program step. Press the button again to request the next step. The cooking cabinet door should be open.

- If the display flashes, it means the program slot is vacant.
- The remaining cooking time for the program is shown in the “cooking time/core temperature” display. If the program includes a step with core temperature, the remaining time is only shown when this step has been finished.
- After the last program step has been requested by pressing the “prog/start” button, you start again.

Program mode

Check program

step	info/button	instructions
1		Use the selection button to set “prog/start”.
2		Select a program, e.g. P4.
4		Keep the “prog/start” button pressed for 5 seconds.
5		A flashing program slot confirms deletion.

Individual program steps can neither be deleted nor changed.

Download Program

Use the download function to save your own programs to a USB stick.

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Use the selection button to set “prog/start”.
3		Turn the selection button clockwise.
4		appears on the display.
5		Press the button to save the programs to the USB stick.
6		When the process has been completed, “end” appears on the display. Remove the USB stick.

Upload Program

- Connection of energy optimisation system. Copy your individual cooking porgrams to the unit with the upload-funktion.

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Use the selection button to set “prog/start”.
3		Turn the selection button clockwise.
4		appears on the display.
5		Press the button to transfer the programs to the unit.
6		When the process has been completed, “end” appears on the display. Remove the USB stick.

Upload Program

When the upload function is used, all program slots on the unit are overwritten. Back up existing programs on a USB stick before you transfer programs from another unit.

HACCP

The data is stored for a period of 10 days and can be output via the USB interface on the unit as required. To save HACCP data permanently on a USB stick, please follow the instructions.

The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Use the selection button to set “prog/start”.
3		Turn the selection button clockwise.
4		appears on the display.
5		Press the button to transfer the HACCP data to the USB stick.
6		When the process has been completed, “end” appears on the display. Remove the USB stick.

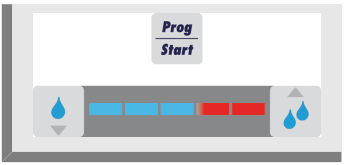
HACCP

The following data is logged:
- Batch no.
- Time
- Cooking program name
- Cooking cabinet temperature
- Core temperatura
- Door open /door closed
- Change of cooking mode
- Connection of energy optimisation system.
- 1/2 energy

Software update

The unis software can be updated with a USB-Stick.

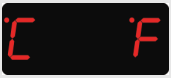
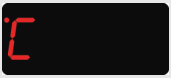
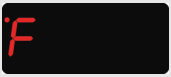
The USB stick should be connected when the unit is switched off.

step	info/button	instructions
1		Switch the unit off and insert the USB stick in the slot underneath the control panel.
2		Keep the “ClimaPlus”® button and the “prog/ start” button pressed at the same tim.
3		Switch the unit on. The update process has been completed when the standard values of the operating mode selected, e.g. cooking cabinet temperature, are displayed.

Info

Settings Celsius/Fahrenheit

The temperatures of your unit can be shown in Celsius or Fahrenheit. To change the display, proceed as follows.

step	info/button	instructions
1		"Prog/Start" press
2		Turn the selection button clockwise.
3		appears on the display.
4		Press the button.
5		The temperatures of your unit can be shown in Celsius or Fahrenheit.
6		Turn the selection button.
7		The display changes from Celsius to Fahrenheit.
8		Press the button to save the setting.

Info

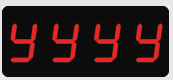
Settings Time/Date

You can set the time and date on your unit for correct evaluation of HACCP data. Carry out the settings as follows.

step	info/button	instructions
1		"Prog/Start" anwählen
2		Turn the selection button clockwise.
3		appears on the display.
4		Press the button.
5		“24 12” appears in the top display for the time mode. “24” appears in the lower cooking time/ core temperature display, showing the current time format.
6		Turn the lower selection button if you wish to change the time format from the 24-hour to the 12-hour pm/am format.
7		Turn the lower selection button if you wish to change the time format from the 24-hour to the 12-hour pm/am format.
8		Shown on the upper display for the hour setting. The current hour appears in the lower display.
9		Turn the lower selection button to set the hour and save this using the “prog/start” button.

Info

Settings Time/Date

step	info/button	instructions
10		Shown on the upper display for the minute setting. The current minute appears in the lower display.
11		Turn the lower selection button to set the hour and save this using the “prog/start” button.
12		Shown on the upper display for the minute setting. The current day appears in the lower display.
13		Turn the lower selection button to set the hour and save this using the “prog/start” button.
14		Shown on the upper display for the minute setting. The current month appears in the lower display.
15		Turn the lower selection button to set the hour and save this using the “prog/start” button.
16		Shown on the upper display for the minute setting. The current year appears in the lower display.
17		Turn the lower selection button to set the year, save this using the “prog/start” button and leave program mode.

Cleaning

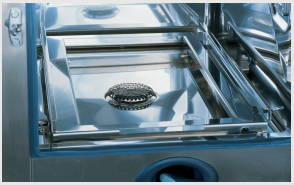
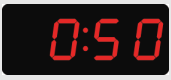
Warning!

- For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day - risk of fire.
- Please note that your unit must be cleaned every day, even if only “steaming” mode is used.
- Follow the safety instructions on the spray bottle and cleaner canister.
- Use only genuine cleaning agents and the genuine hand spray gun (article no.: 6004.0100) from the unit manufacturer.
- Never leave hand spray guns under pressure.
- Never spray other people, animals or objects.

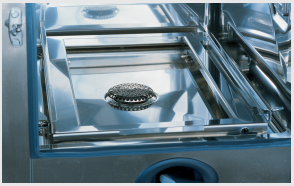
For cleaning to be carried out, the cooking cabinet temperature must be below 132 °F / 60 °C (see “cool down” section).

step	info/button	instructions
1		Switch unit off.
2		Swivel hanging rack and air baffle to the middle.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, facemask and the unit manufacturer's hand spray gun.*

Cleaning

step	info/button	instructions
3		Spray the space behind the air baffle, cooking cabinet, door seal and inside of the door with cleaner. Reset and lock the air baffle and hanging rack in place, close the cooking cabinet door.
		Warning! *Do not open the cooking cabinet door while cleaning is in progress – chemical cleaner and hot vapor may escape – risk of chemical burns and scalding.*
4		Select “prog/start”.
5		Turn the selection button clockwise.
6		appears on the display.
7		Press the button.
8		The cleaning program starts.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use: protective clothing, safety goggles, gloves and facemask.*

Cleaning

step	info/button	instructions
9		At the end of the cleaning time, you will be prompted to open the doors.
10		When the cleaning program has finished, rinse the unit **down, including behind the air baffle.** Wipe the cooking cabinet and cooking cabinet seal with a damp cloth. If necessary, fold back the inner pane and wipe it down as well.
11		Close the cooking cabinet door. To dry the cooking cabinet, “dry heat” mode is automatically switched on for 10 minutes after the cabinet door is closed.
12		“End” appears on the display when cleaning is complete.
13		You exit the cleaning program by selecting a cooking mode.

Info Cleaning

Warning!
Aggressive chemical fluid – risk of chemical burns.
It is essential that you use:
protective clothing, safety goggles, gloves and facemask.
Rinse the spray gun nozzle and nozzle extension with clean water after every use.
Rinse the cleaning bottle with warm water after use.

Cancel the cleaning process by switching the unit off.
Warning!
Aggressive chemical fluid – risk of chemical burns.
It is essential that you use:
protective clothing, safety goggles, gloves and facemask.
Always open the cooking cabinet door very slowly (hot vapours) – risk of burns.
Then rinse the unit out thoroughly, **including behind the air baffle.** *Remove all chemical residue before you continue with cooking.*

- Cleaning the cooking cabinet seal every day will extend its service life.
- Do not use any scouring agents to clean the cooking cabinet seal.
- Clean the glass windows inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- If there is heavy soiling, allow the residues soften for 10 minutes in “steam” mode before cleaning.
- A couple of drops of salad oil will clear any stiffness in the pump plunger (manual spray gun).

Info Descaling the steam generator

Your unit is equipped with the patented automatic SelfClean system.Automatic Self Clean significantly extends the period between descaling intervals. The steam generator in your unit still needs regular descaling, depending on water hardness and use.

We recommend the following descaling intervals
(based on 8 hours use of steam mode per day)
- up to 18 °dH (up to 3.2 mmol/litre) at least 1x year
- up to 24 °dH (up to 4.3 mmol/litre) at least 2x year
- over 24 °dH (over 4.3 mmol/litre) at least 3x year

These recommended descaling intervals may vary from the approximate values given above, depending on the composition of the water (e.g. minerals).

step	info/button	instructions
1		Select “prog/start”.
2		Close the cooking cabinet door.
3		Turn the selection button clockwise.
4		appears on the display.
5		Press the button. The descaling process is started.
		If the cabinet temperature is over 104 °F / 40 °C when descaling commences, “cool down” starts automatically – (see “cool down” chapter.
6		Steam generator is drained. When pumping out has finished the display shows “CALC”.

Info

Descaling the steam generator

step	info/button	instructions
7		You will be asked to top up with descaling fluid.
8		Open the cooking cabinet door.
9		Remove left hanging rack and air baffle.
10		Guide hose into steam inlet opening as far as the mark shown. **Note:** The allocation of marks to unit size is described in the instructions for the descaler pump.
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *It is essential that you use:* *protective clothing, safety goggles, gloves, facemask and the unit manufacturer's descaler pump.*
11		Insert hanging rack and fix hose with wire hooks.

Info Descaling the steam generator

step	info/button	instructions
		Warning! *Aggressive chemical fluid – risk of chemical burns.* *There may be residues of the descaling fluid in the hoses. Rinse the descaling accessories thoroughly with water.* *Wear: protective clothing, safety goggles, gloves and facemask.*
12		Place canister of descaling fluid in the cooking cabinet and run the hose into the canister. **Note:** Descaling fluid reacts with lime and can foam over. Very slowly fill with descaling fluid using the unit manufacturer's descaling pump.

Amounts of descaler for electric appliances

6 x 1/1 GN
1 gal.
3.5 liter

10 x 1/1 GN
1.7 gal.
6 liter

20 x 1/1 GN
2.5 gal.
9 liter

6 x 2/1 GN
1.7 gal.
6 liter

10 x 2/1 GN
2.3 gal.
8,5 liter

20 x 2/1 GN
3.1 gal.
11.5 liter

Info

Descaling the steam generator

Amounts of descaler for gas appliances

6 x 1/1 GN
1.1 gal.
4 liter

10 x 1/1 GN
2 gal.
7 liter

20 x 1/1 GN
2.5 gal.
8 liter

6 x 2/1 GN
1.8 gal.
6.5 liter

10 x 2/1 GN
2.5 gal.
9 liter

20 x 2/1 GN
3 gal.
11 liter

step	info/button	instructions
15		Remove descaler accessories from the cooking cabinet (hand pump and canister). Thoroughly rinse descaling fluid in cabinet and descaling accessories with water. Re-insert the air baffle and hanging rack and lock them in place.
16		appears on the display.
17		Close the cooking cabinet door. The length of the descaling phase is displayed.
18		The steam generator is automatically rinsed several times, the unit then automatically switches to “steam”.
19		“End” appears on the display when descaling is complete.
20		You exit the descaling process by selecting a cooking mode. You can now use your unit for cooking.

Descaling the steam generator

You need:
Electric descaler pump – Article no.: 60.70.409
Descaler, 10 litre canister – Article no.: 6006.0110

Cancel descaling process

If necessary you can discontinue the descaling process.

Before filling with descaling fluid

step	info/button	instructions
1		Please keep the core temperature button pressed for 10 seconds.
2		“End” appears in the cooking time/core temperature display. Your unit can now be used for cooking.

After filling with descaling fluid

The cancellation program runs about 20 minutes.

step	info/button	instructions
1		Switch unit off and wait for 4 seconds
2		Switch unit on

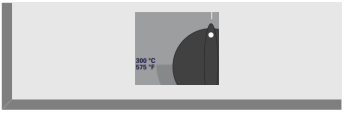
Info

Descaling the steam generator

step	info/button	instructions
3		Descaling is discontinued if the If the core temperature button is not pressed within 30 seconds descaling will continue.
4		The steam generator is automatically drained and thoroughly rinsed.
5		“End” appears in the cooking time/core temperature display. You can now use your unit for cooking.

Info Emptying the steam generator

You have the possibility of emptying the steam generator before transport or as protection from frost.

step	info/button	instructions
1		Close the water tap and open the door
2		Use the selection switch to set "Prog/Start".
3		Turn the selection switch clockwise.
4		"ESG" appears in the display.
5		Press the button. The steam generator is emptied.

Replacing the air filter

Table-top units type 6 x 1/1 GN, 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN:
Loosen the air filter by pressing the frame in the two roughened spots. Tilt the filter down and remove it completely from the unit. Then insert the new air filter with the rear hooks in the holes on the underside of the unit first, and then lock in place by pushing from bottom to top (opposite procedure to removing the filter).
Air filter no.: 40.03.461

Floor units type 20 x 1/1 GN and 20 x 2/1 GN:
Please contact your Service partner for replacement of the air filters on the floor units 20 x 1/1 GN and 20 x 2/1 GN.

Replacing the door seal

The door seal is fitted in a groove on the cooking cabinet.

- Pull the old seal out of the groove.
- Clean the guide rail.
- Insert new seal into the groove (moisten the retaining lips with soapy water).
- The rectangular part of the seal must be seated fully in the holding frame.

Cooking cabinet seals:

6 x 1/1 GN	No.: 20.00.394
6 x 2/1 GN	No.: 20.00.395
10 x 1/1 GN	No.: 20.00.396
10 x 2/1 GN	No.: 20.00.397
20 x 1/1 GN	No.: 20.00.398
20 x 2/1 GN	No.: 20.00.399

Replacing the halogen lamp

First switch off the unit at the mains!

- Cover the unit drain in the cooking cabinet.
- Remove the frame with glass and seal.
- Replace halogen bulb (article no.: 3024.0201), do not touch the bulb with your hands).
- Replace sealing frame as well (article no.: 40.00.094).
- Screw the frame in place with glass and seals.

Info Service messages

If faults occur on your unit, they are indicated on the display.

step	info/button	instructions
1		Faults in your appliance which allow you to carry on cooking can be suppressed by pressing the clock button.

fault indication	when and how	remedial action
E10	When it has been switched on for 30 seconds,	The unit can be used for cooking. - Notify Customer Service!
E16	When the fault occurs.	Notify Customer Service!
E17	When the fault occurs.	Notify Customer Service!
E18	When the fault occurs.	Notify Customer Service!
E20	Displayed for 30 seconds after switch-on or when operating mode is changed.	Cooking only possible with some restrictions. - Notify Customer Service!
E23	Displayed continuously.	Switch the unit off and notify Customer Service.
E24	Displayed continuously.	Switch the unit off and notify Customer Service.
E28	When it has been switched on for 30 seconds,	Notify Customer Service!
E29	Displayed continuously	Check the air filter under the control panel and replace. Check whether the unit is being affected by an external heat source. If the

Service messages

fault indication	when and how	remedial action
		service message persists, notify Customer Service.
E30	Displayed continuously	Humidity control not working. The unit can be used for cooking with limitations. - Notify Customer Service!
E31	When it has been switched on for 30 seconds,	Core temperature probe is defective. The unit can be used for cooking without the core temperature probe. - Notify Customer Service!
E32	Displayed continuously.	Close the gas valve. - Notify Customer Service
E33	This is displayed continuously after being reset 4 times.	Close the gas valve. - Notify Customer Service
E34	Displayed continuously	Notify Customer Service!
E35	When it has been switched on for 30 seconds,	Please connect Ultravent® condensation hood.
E36	When the fault occurs.	Cooking only possible with some restrictions. - Notify Customer Service!
E37	When the fault occurs.	Cooking only possible with some restrictions. - Notify Customer Service!
E38	When the fault occurs.	Selection button for cooking mode faulty. - Notify Customer Service!
E39	When the fault occurs.	Selection button for cooking cabinet temperature faulty. - Notify Customer Service!
E40	When the fault occurs.	Selection button for cooking time/core temperature faulty. - Notify Customer Service!

Info Before you call Service:

error	possible cause	Rectification
Water dripping out of the unit's door.	Door is not closed correctly.	If the door is closed correctly, the door handle will point down on floor units.
	Door seal is worn or damaged.	Replace the door seal (see the "Maintenance" section of the manual). Care instructions for a maximum service life: - At the end of production, always clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, hanging racks, etc., are not fixed correctly.	Fix the air baffles and hanging racks correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the "Maintenance" section of the manual).
Low water "OPEn H2O" appears on the display.	Water tap closed	Open the water tap
	Water intake filter on the unit is clogged.	Check and clean the filter. To do this: Close the water tap, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit	The unit is not level	Level the unit using a spirit level (see Installation Manual).
	Drain is blocked	Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion

		of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions.
The unit does not indicate a function after it is switched on	External main switch is switched off	Switch on at the main switch
	Fuse on the premises' distribution board has tripped	Check the fuses on the premises' distribution board
	The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time	Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Unit displays "CHnG FILt"	The air filter is soiled.	Please replace the air filter. See also the "Maintenance" section. Press the "cooking time" button to acknowledge the message.
The gas appliance indicates "CHnG PoL".	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. Have an electrician permanently connect the unit with the correct polarity (without a connector).
Gas appliance constantly displays Reset "rES".	The gas supply to the unit is interrupted.	Open the gas valve Switch on the ventilation cover
	The gas pressure is too low	Have the gas supply to the unit checked
Flashing cooking mode display	The cooking cabinet is too hot	Use Cool Down to cool the cooking cabinet (see the "cool down" section of the manual).

EU Declaration of Conformity for electrical appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

Product: Commercial CombiSteam Ovens Electric Appliances
Types: CombiMaster Plus CMP 61, CMP 62, CMP 101, CMP 102, CMP 201, CMP 202
SelfCooking Center whitefficiency SCC WE 61, SCC WE 62, SCC WE 101, SCC WE 102, SCC WE 201, SCC WE 202.
Including dedicated extractor hoods EH, UltraVent, UltraVent Plus.

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Machinery Directive MD **2006/42/EC**

- EN 60335-1:2002+A11+A1+A12+Corr.+A2+A13 +A14:2010,
- EN 60335-2-42:2003+ Corr.:2007+A1:2008, EN 62233:2008 + Ber.:2008,
- EN ISO 12100 :2010.

Electro Magnetic Compatibility EMC **2004/108/EC**

- EN 55014-1:2006 + A1 :2009,
- EN 61000-3-11 :2000, EN 61000-3-12:2006,
- EN 55014-2:1997+A1:2001 + A2 :2008.

MD and EMC: Product Certification and CE Surveillance by VDE (0366).

Restriction of Hazardous Substances RoHS **2002/95/EC**

EN 1717: 2001-05 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 19.07.2011

i.V. Bruno Maas
Manager R & D

i.V. Roland Hegmann
Product Architect Electric Appliances

Info

EU Declaration of Conformity for gas appliances

Rational AG
Iglinger Straße 62
D-86899 Landsberg
Germany
www.rational-ag.com

CE

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Directive on Appliances Burning Gaseous Fuels **2009/142/EC**
- EN 203-1:2005 + A1:2008; EN 203-2-2:2006, EN 203-3:2009
Including Low Voltage Directive LVD **2006/95/EC**
- EN 60335-1:2002 + A1:2004 + A6:2006 + A11:2004 + A12:2004 + A13:2008 + A14:2010 ; EN 60335-2-42:2003 + A1:2008;
- EN 60335-2-102:2006 + A1:2010.
Including Electro Magnetic Compatibility EMC **2004/108/EC**
- EN 55014-1:2000 + A1:2003 + A3:2006; EN 55014-2:1997+A1:2002 + C1:1998,
- EN 61000-3-2:2006; EN 61000-3-3:1995+A1:2001+A2:2005.

EC Type-Examination and CE Surveillance E 4470 by KIWA Gastec.

kiwa Approved
EC Directive
EC TYPE EXAMINATION
2009/142/EC
GASTEC

Machinery Directive MD **2006/42/EC**

Restriction of Hazardous Substances RoHS **2002/95/EC**
Gastec QA High Efficiency Label (QA KE 174) and Gastec QA Low NOx Label (QA KE 175)

EN 1717: 2001-05 - Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by TZW.

Landsberg, 20.07.2011

i.V. Bruno Maas
Manager R & D

i.V. Rainer Otminghaus
Product Architect Gas Appliances

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Europe

RATIONAL Großküchentechnik GmbH
TEL. +49 (0)8191.327387
E-MAIL info@rational-online.de
www.rational-online.de

FRIMA RATIONAL France S.A.S.
TEL. +33 389 570 555
E-MAIL info@rational-france.fr
www.rational-france.fr

RATIONAL Italia S.r.l.
TEL. +39 041 5951909
E-MAIL info@rational-online.it
www.rational-online.it

RATIONAL Schweiz AG
TEL. +41 71 727 9092
E-MAIL info@rational-online.ch
www.rational-online.ch

RATIONAL UK
TEL. 00 44 (0) 1582 480388
E-MAIL info@rational-online.co.uk
www.rational-online.co.uk

RATIONAL AUSTRIA GmbH
TEL. +43 (0)662.832799
E-MAIL info@rational-online.at
www.rational-online.at

RATIONAL Ibérica Cooking Systems S.L.
TEL. +34 93 4751750
E-MAIL info@rational-online.es
www.rational-online.es

RATIONAL Nederland
TEL. +31 546 546000
E-MAIL info@rational.nl
www.rational.nl

RATIONAL Scandinavia AB
TEL. +46 (0)40-680 85 00
E-MAIL info@rational-online.se
www.rational-online.se

РАЦИОНАЛЬ в России и СНГ
Тел: +7 495 663 24 56
Эл. почта: info@rational-online.ru
www.rational-online.ru

RATIONAL Belgium nv
TEL. +32 15 285500
E-MAIL info@rational.be
www.rational.be

RATIONAL International AG HELLAS
Τηλ. +30 23920 39410
info@rational-online.gr
www.rational-online.gr

RATIONAL Sp. z o.o.
TEL. +48 22 8649326
E-MAIL info@rational-online.pl
www.rational-online.pl

RATIONAL Slovenija SLORATIONAL d.o.o.
TEL. +386 (0)2 8821900
E-MAIL info@slorational.si
www.slorational.si

RATIONAL International AG
TEL./FAKS +90 (0) 216 339 98 18
E-MAIL info@rational-international.com
www.rational-international.com

America

RATIONAL Canada Inc.
TOLL FREE 1-877-RATIONAL (728-4662)
E-MAIL info@rational-online.ca
www.rational-online.ca

RATIONAL BRASIL
TEL. +55 (11) 3071-0018
E-MAIL info@rational-online.com.br
www.rational-online.com.br

RATIONAL USA Inc.
TOLL FREE 888-320-7274
E-MAIL info@rational-online.us
www.rational-online.us

RATIONAL AUSTRALIA PTY LTD
TEL. +61 (0) 3 8369 4600
E-MAIL info@rationalaustralia.com.au
www.rationalaustralia.com.au

RATIONAL International AG
Office Mexico
TEL. EN MÉXICO +52 (55) 5292-7538
E-MAIL info@rational-online.mx
www.rational-online.mx

Asia/Pacific

株式会社 ラショナル・ジャパン
TEL. (03) 3812 -6222
メールアドレス info@rational-online.jp
ホームページ www.rational-online.jp

RATIONAL India
PHONE +91 124 463 58 65
E-MAIL info@rational-online.in
www.rational-online.in

RATIONAL 上海
电话：+86 21 64737473
电邮：shanghai.office@rational-china.com
www.rational-china.cn

RATIONAL NZ Ltd
TEL. +64 (9) 633 0900
E-MAIL sales@rationalnz.co.nz
www.rationalnz.co.nz

RATIONAL Korea
전화+82-2-545-4599
E-MAIL info@rationalkorea.co.kr
www.rationalkorea.co.kr

RATIONAL International Middle East
PHONE +971 4 337 5455
E-MAIL info@rational-online.ae
www.rational-online.ae

RATIONAL International AG
Heinrich-Wild-Straße 202
CH-9435 Heerbrugg
TEL. +41 71 727 9090
FAX: +41 71 727 9080
E-MAIL info@rational-international.com
www.rational-online.com

RATIONAL AG
Iglinger Straße 62
86899 Landsberg a. Lech
TEL. +49 8191 3270
FAX +49 8191 21735
E-MAIL info@rational-ag.com
www.rational-online.com

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